



ED SHEERAN TRIBUTE MENU FRIDAY 29TH AUGUST

Appetiser

ROASTED CARROT AND BUTTERNUT SQUASH SOUP

CIABATTA CROUTE VG RGF

Starters

SMOKED HADDOCK AND MOZZARELLA FISHCAKE

RUSTIC TOMATO SAUCE, ROASTED CHERRY TOMATOES, BASIL OIL

TIAN OF MELON

EXOTIC FRUITS, MANGO SORBET, PASSION FRUIT SYRUP VG GF

Mains

SLOW BRAISED BRISKET OF BEEF

CREAMY MASH, CORNED BEEF AND CARAMELISED ONION FRITTER,
YORKSHIRE PUDDING, BRAISING JUICES RGF

HERB ROASTED CHICKEN SUPREME

ASPARAGUS AND PEA RISOTTO, PEA PUREE,
TRUFFLE OIL DRESSING GF

SWEET POTATO, AUBERGINE AND CAULIFLOWER CURRY

INDIAN SPICED COUS COUS, GARLIC AND CORIANDER FLATBREAD,
COCONUT RAITA VG

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

Desserts

CHOCOLATE AND SALTED CARAMEL TART

TOFFEE BANANA ICE CREAM, WHITE CHOCOLATE SAUCE V

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF



4 COURSES



DRINK*



£5 BET*

£40

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN.

* TERMS AND CONDITIONS APPLY